

RADIO CALL SIGN	Carnival Destiny 09/09/01
-----------------	------------------------------

# CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>CHILD ACTIVITY CENTER</u>					
1	41	A CHILD SIZE TOILET SEAT WAS NOT PROVIDED IN THE RESTROOM.				Hotel Operations	HOTEL OPERATIONS TO ADVISE ON REQUIRED MODIFICATION.
		<u>BARS GENERAL</u>					
2	21	POWER CORDS FROM THE ISLAND OASIS MIXERS DRAPED ON THE BAR COUNTER MAKING CLEANING DIFFICULT.				F/B Manager	PLASTIC CABLE HOOKS INSTALLED.
		<u>CASINO BAR</u>					
3	33	THE VENTILATION COVERS OVER THE BAR SERVICE COUNTER WERE SOILED WITH DUST.				F/B mgr.	AREA CLEANED AND ADDED TO DAILY CLEANING CHECKLIST.
		<u>DOWN BEAT BAR</u>					
4	21	THE DECORATIVE HORN THAT HOLDS GLASSES WAS SOILED WITH DUST FROM THE VENTILATION SYSTEM.				F/B mgr.	AREA CLEANED AND ADDED TO DAILY CLEANING CHECKLIST.
		<u>LIDO</u>					
5	22	THE THERMOMETER FOR THE HOT WATER SANITIZING SINK WAS 8 DEGREES GREATER THAN THE ACTUAL WATER TEMPERATURE. THE SINK THERMOMETER MEASURE 182 DEGREES WHILE THE ACTUAL TEMPERATURE WAS 174 DEGREES.				Chief Engineer	NEW THERMOMETER TO BE INSTALLED AND CALIBRATED.
		<u>POTABLE WATER</u>					
6	03*	THE VESSEL DID HAVE GOOD RECORD KEEPING FOR BUNKERING OPERATIONS. HOWEVER IT WAS NOTED THAT ON AT LEAST 6 DAYS, WATER WAS BUNKERED AT LESS THEN 2.0 PPM FREE RESIDUAL CHLORINE.				Chief Engineer	RETRAINING ON PROCEDURES TO BE CARRIED OUT.
		<u>SWIMMING POOLS</u>					
7	10	GRANULAR FILTERS MUST BE OPEN AND INSPECTED AT LEAST MONTHLY AND EXAMINED FOR CRACKS,				Chief Engineer	PROCEDURES ESTABLISHED.

**RESULTS, REFERENCE AND RECOMMENDATIONS**

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		MOUNDS OR HOLES IN THE FILTERS.					
		<u>POTABLE WATER</u>					
8	08	THE VESSEL NEEDS TO DEVELOP A COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM. PRESENTLY, GOOD MONITORING OF TESTABLE DEVICES IS IN EXISTENCE.				Technical Operations shoreside; A. Spaziani	PROCEDURES SENT FLEETWIDE.
		<u>LIDO</u>					
9	36	ENSURE THAT THE LIGHTING IS AT LEAST 20 FOOT CANDLES IN THE PORTSIDE FOOD STORAGE AND HAND WASH AREA.				Chief Engineer	APPROPRIATE LIGHTING TO BE INSTALLED.
10	27	THE CONTAINERS USED FOR BULK STORAGE SYRUP WERE SOILED THROUGHOUT WITH SYRUP.				F/B manager	C.D.I. (CORRECTED DURING INSPECTION)
		<u>LIDO PORTSIDE</u>					
11	33	THE INTERIOR OR THE WALK-IN REFRIGERATOR HAD LOOSE AND PEELING SEALANT.				Staff Captain	C.D.I.
		<u>LIDO</u>					
12	33	THE WALK-IN REFRIGERATOR FOR THE BUFFET PANTRY HAD A SMALL AMOUNT OF EXPOSED INSULATION IN THE DECK HEAD.				Chief Engineer/shore Contractor	STAINLESS STEEL PLATE TO BE ADDED.
13	21	THE GROEN OVEN GASKET WAS DAMAGED AND CAUSED CONDENSATION TO FORM ON THE DECKHEAD.				Chief Engineer	GASKET REPLACED.
14	26*	PREVIOUSLY SEVERAL CLEANED BOWLS WERE FOUND SOILED WITH FOOD RESIDUE. IT WAS STATED THAT THE BOWLS ARE REINSPECTED PRIOR TO USE. HOWEVER THEY WERE STORED IN AN AREA DESIGNATED AS CLEAN.				F/B Manager	SOILED WARES REMOVED FROM THE AREA THAT WAS DESIGNATED AS "CLEAN" IMMEDIATELY; WARE WASHING PROCEDURES REINFORCED.
		<u>MAIN GALLEY / STARBOARD HOT LINE</u>					
15	36	THE LIGHT LEVEL OVER THE FLAT GRILL WAS LESS THEN 220 LUX. THIS MAY HAVE BEEN DUE TO THE				Chief Engineer	BULBS REPLACED AS

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		CLOUDED LIGHT COVER AND THE LOW WATTAGE BULB INSTALLED.					NECESSARY.
		<b><u>FOOD SERVICE – GENERAL</u></b>					
16	17	THERE WERE FOOD ITEMS THAT WERE PLACED IN THE BLAST CHILLERS THAT REMAINED FOR LONGER THAN 6 HOURS AND THE ONLY TEMPERATURE THAT WAS TAKEN WAS WHEN THE FOOD WAS REMOVED FROM THE BLAST CHILLER.				F/B Manager	BLAST CHILL PROCEDURES REINFORCED.
17	16*	THERE WERE NO WRITTEN PLANS FOR USING TIME AS THE PUBLIC HEALTH CONTROL, AND THERE WERE NUMEROUS FOOD ITEMS THAT TIME WAS USED. THE HACCP PLAN MUST BE SPECIFIC FOR THE SHIP AND AT LEAST FOR THE TYPES OF FOODS (I.E. SAUCES, COLD CUTS, CUT MELONS, ETC.) ENSURE THAT PLANS INCLUDE STORAGE MINIMUM COOKING TEMPERATURES, BACK UP HOLDING TEMPERATURES AND ACTIONS TO BE TAKEN IF THE TEMPERATURES ARE NOT MAINTAINED. IT SHOULD ALSO INCLUDE WHAT IS DONE WITH LEFTOVERS.					PLANS HAVE BEEN FINALIZED AND CIRCULATED FLEETWIDE.
		<b><u>DINING ROOMS /MID RESTAURANT PANTRIES</u></b>					
18	36	THE LIGHT LEVELS IN THESE AREAS COUNT NOT BE RAISED TO AT LEAST 220 LUX FOR CLEANING.				Chief Engineer	SPOTLIGHTS TO BE INSTALLED FOR LIGHTING LEVELS SUFFICIENT FOR CLEANING.
		<b><u>FOOD SERVICE-GENERAL</u></b>					
19	21	THE INTERIORS OF MANY OF THE VITALITY JUICE MACHINES WERE NOT FITTED WITH THE REMOVABLE FRIP TRAYS TO MAKE THEM EASIER TO CLEAN. ADDITIONALLY THERE WERE SEVERAL THAT WERE NOT EQUIPPED WITH FLUSH BUTTONS TO ALLOW THE SHIP'S CREW TO PROPERLY FLUSH THE UNITS BEFORE DISASSEMBLING THEM FOR CLEANING.				Chief Engineer; shore contractor	VITALITY TECHNICIAN INFORMED. CLEANING INSTRUCTIONS SENT OUT FLEETWIDE.
20	27	THE INTERIORS OF NUMEROUS VITALITY JUICE MACHINES WERE SOILED WITH MOLD AND EXCESS JUICE RESIDUE. THESE UNITS WERE SOILED IN THE				Chief Engineer;	CHIEF ENGINEER TO

## RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		TECHNICAL SPACES THAT WERE NOT EASILY ACCESSIBLE TO THE SHIPS'S PERSONNEL FOR CLEANING.				shore contractor	ARRANGE FOR VITALITY TECHNICIAN TO SERVICE ALL MACHINES.
		<u>DINING ROOM</u>					
21	28	NUMEROUS DISH RACKS AND BUSBOY CONTAINERS WERE NOTED SETTING DIRECTLY ON THE DECK.				F/B Manager	C.D.I. PROCEDURE REINFORCED.
		<u>FOOD SERVICE - GENERAL</u>					
22	24*	SEVERAL SANITIZE BUCKETS WERE NOTED WITH CHLORINE CONCENTRATIONS OF 200 PPM OR GREATER.				F/B Manager	C.D.I. - PROCEDURES REINFORCED.
		<u>ROOM SERVICE PANTY/ DECK 6</u>					
23	36	THE LIGHT LEVEL IN THE AREA OF THE PREP COUNTER HANDWASH STATION WAS LESS THEN 220 LUX.				Chief Engineer	ADDITIONAL STRIP LIGHTING TO BE INSTALLED.
		<u>CREW GALLEY</u>					
24	19	THERE WAS A BULK MILK CONTAINER THAT WAS OPENED AND RESEALED IN THE WALK-IN REFRIGERATOR. WHEN ASKED IT WAS STATED THAT THIS CONTAINER WAS USED TO MAKE SAUCES AND THEN RESEALED.				F/B Manager	C.D.I - MILK WAS IMMEDIATELY PUT BACK INTO SERVICE.
25	16*	A CONTAINER OF BLUE CHEESE WAS NOTED IN THE WALK-IN FREEZER WITHOUT A DISCARD DATE. THE CONTAINER HAD BEEN OPENED, CUT AND REWRAPPED.				F/B Manager	C.D.I. - PROCEDURES REITERATED.
		<u>STAFF MESS</u>					
26	36	THREE OF THE HEAT LAMPS IN THE BUFFET LINE WERE NOT SHATTER RESISTANT.				Chief Engineer	EXISITING BULBS REPLACES WITH SHATTERPROOF BULBS; ALL NON-SHATTERPROOF BULBS TO BE LABELED "DO NOT USE IN FOOD AREAS"
27	19	THE SNEEZE GUARD ON ONE SIDE OF THE HOT BUFFET LINE WAS TO HIGH AND DID NOT ADAQUATELY PROTECT THE FOOD.				Staff Captain/Chief	SNEEZEGUARD REPLACEMENT PARTS TO BE

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE	Engineer	ORDERED/MADE.
		<u>PROVISIONS / DAIRY WALK-IN</u>					
28	19	THERE WERE NUMEROUS AREAS ALONG THE DECKHEAD SEAMS WHERE WATER WAS DRIPPING ONTO THE BOXES OF FOOD BELOW.				Chief Engineer	LEAKS TO BE REPAIRED.